NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, *at No. 52 North Market Street, (over the Agricultural Warehouse).*—THOMAS G. FESSENDEN, *Editor.*

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HORTICULTURE.

PENNSYLVANIA HORTICULTURAL SOCIETY.

The adjourned meeting held on the evening of the 17th instant, at Philosophical Hall, was very well attended. The display of flowers was less imposing than on some former occasions, although quite attractive. Many of those exhibited had braved the pelting of the snow storm of last week without loss of beauty or sweetness. Chrysanthemums of almost every shade were particularly admired, fifteen varieties of this favorite flower were presented by *Alexander Parker*, from his establishment on Prime street. The same enterprising gardener brought forward several beautiful species of roses, new daisies, geraniums, &c. comprising about 40 different specimens, all of which were carefully labelled with the generic and specific names. We hope this excellent practice will be generally adopted. A specimen of the Campanula Pyramidalis, plucked from a plant in A. Parker's collection, was particularly noticed; the plant is 5 feet high, has been flowering for more than three months, producing innumerable flowers of great beauty; it well deserves to be ranked among the choicest ornaments of the green house. The Society was also favored with a very fragrant and beautiful bouquet of flowers from the garden and green house of *D. & C. Landreth*; also a flowering plant Camellia Sasanqua, the chouchan of the Chinese, the flowers of which are used with those of the olea fragans, to perfume Souchong tea. [Staunton's Embassy, vol. 2d page 467.]

Six samples of wine made near our city, were sent for examination, three bottles of which were presented by *Mary Smith*, of Burlington, N. J.; two of them the juice of native grapes, the other made from currants. The specimen made from *skinned* grapes, with *white* sugar, was particularly admired for its pure whiteness and delicate flavor, forming a very agreeable and wholesome cordial. A bottle of currant wine two years old, from *Edward H. Bonsall*, near Germantown, was pronounced very good; another bottle of the same kind, five years old, from *Jno. Graff*, Philadelphia county, was tasted. It is thought that currant wine does not improve by age. D. Landreth, Jr. presented a bottle of *Rapp's* [Harmony] wine, it was considered very fair, but did not quite answer the expectations raised by our complaisant visiter, *Duke Bernhard*, who doubtless was served at Harmony with a bottle of very superior. Col. Carr's wine sustained its reputation. *George Esher*, [Ridge Road] presented a bunch of turnips, weighing 4 lbs. each, the seed of which was given him two years ago, by our late respected citizen J. H. Roberjot, [late a member of the Pennsylvania Horticultural Society, and a warm friend to its objects,] who received it from France; the grower, who has for many years attended particularly to the cultivation of this vegetable, considers these turnips altogether superior to any he has raised before, on account of their solidity and sweetness; he did not designate them by any new name.—*John Esher*, of Penn township, presented two enormous cabbages weighing 16 pounds each, the produce of his garden. One might suppose they would supply a Dutchman's family with *Sour Krout* for a twelvemonth. With such evidence before us, no one need doubt the fertility of our soil. Upwards of 20 varieties of apples and pears challenged the special attention of the members. Among them were the St. Germain and spice butter pear, various kinds of pippins, such as the Melton, golden, &c. the Spitzenberg, the wood apple, Hay's Greening, &c. We regret that many of the best flavored, were not labelled, and could not be certainly identified. We also regret that the names of the producers were not furnished. The fruit was said to be principally from the orchards of Burlington and Gloucester counties, N. J. and from Philadelphia and Bucks counties Pennsylvania.

In concluding this hasty and imperfect notice, we would return our thanks, on behalf of the Society, to such persons as have presented specimens of their horticultural products, and express a hope that others will follow so worthy an example, which cannot fail if generally adopted, of becoming the means of collecting much information of practical utility.—*Phil. Aurora.*

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At the annual meeting of the Pennsylvania Horticultural Society, held at the Philosophical Hall, on Monday the 24th ult. the following gentlemen were elected officers for the ensuing year.

President—Zaccheus Collins.

Vice Presidents—Horace Binney, David Landreth, senior, James Mease, M. D. Charles Chauncey.

Corresponding Secretary, David Landreth, Jr.—*Recording Secretary*, David S. Brown—*Treasurer*, Marmaduke C. Cope.

Council—George Pepper, Col. Samuel B. Davis, Thomas Astley, Matthew Carey, Thomas Biddle, Robert Carr, Daniel Maupay, Thomas Hibbert, Thomas Landreth, Moses Brown, Nicholas Biddle, Jacob S. Waln.

From the Delaware Advertiser.

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SHEEP.

We have often, in the course of our agricultural life, had occasion to notice the destruction from disease, which has been made among sheep, particularly lambs, and with what marked indifferenee the loss of ten or twenty of these valuable animals was viewed by their owner, without a single attempt to enquire into the nature of the disease, or make one experiment to remove its cause. It is much to be regretted, that every farmer who attempts to raise sheep does not, by some means, put himself in possession of some information relative to diseases which are liable to invade the health of his flock.—We do not know a more ready and cheap source from which to obtain this information, than newspapers.

A late writer, upon diseases incidental to sheep, states that he has discovered the cause of a malady, (the cough) which has, at times, made the most destructive havoc among our flocks. He derives his information from the carcase of a lamb, which he dissected, and found deposited in its lungs a large quantity of worms, which, no doubt were the cause of its death. The writer thus remarks:

"Feeling a lively interest in the prosperity of the sheep business in this country, having a flock myself, I have thought proper to communicate the following facts and observations to the public, with a view to excite inquiry and elicit information in relation to that disease which has carried off so many of these useful animals.

Some time in February last, I looked at a flock of yearling lambs, (about 200 in number,) belonging to J. R. which I had seen in the fall; at this time they were in a thriving condition. In February when I examined them, several had died and the remainder were very poor, and a general cough prevailed amongst them, which increased with a shrill sound, a dull and heavy appearance, and extreme emaciation. Some time after, I dissected a sheep of this flock, which had fallen a victim to this disease. * * * *

I laid the lungs open, and in the cellular substance of the lungs and in the bronchial vessels, there were a multitude of worms about as thick as a linen thread, and from one to six inches in length, exceedingly sharp pointed at one end, and that end of a chestnut brown color, the rest of it of a pale white color. In a day or two after, I dissected another sheep while it was yet warm, and found the appearance precisely the same, only that the worms were alive, in the other they were dead. I directed Scotch snuff to be given to the sheep which seemed to be diseased, on their food morning and evening, and tar and sulphur once a day. They appeared to improve in health immediately. The same application was used in a neighboring flock, and apparently with good effect. Whether it is a remedy for the disease I will not undertake to decide, as but one or two experiments have been made; but it may be deserving a further trial.

BUTTONS.

Three or four years ago Mr Samuel Williston, of Easthampton, began to make cloth buttons, and the manufacture has gradually extended in that and other towns in this vicinity, employing some hundreds of industrious females, who are thus enabled to support themselves, and lay up something for a "rainy day," or a "setting out." It is estimated that 25,000 gross of buttons have been made within 10 miles of this place since the first of January last. They are sold at Boston and New York, and thence find their way to all parts of the United States. Competition has reduced the price and the profit, and the business is not very lucrative at the present time. The molds are made in Williamsburgh by females, and are sold at about 6 cents per gross.

The manufacture of these small articles affords some evidence of the benefits of the "American System." Before Mr Williston began to make cloth buttons, England supplied the whole United States, and the wholesale price was two dollars per gross, and sometimes more. Now the Yankees supply the country with buttons superior to those which were imported from England, and the wholesale price is from 75 cents to one dollar per gross!—We are told that military buttons which were sold at three dollars per dozen when imported from England are now manufactured in this country for one dollar per dozen.—*Hamp. Gaz.*

From Memoirs of the Board of Agric. in the state of New York.

ON THE MANAGEMENT OF COWS.

Having formerly kept a large number of cows, I observed many amongst them that dried up their milk so early in the fall, that they were not profitable, while others, with the same keeping, gave milk in plenty until late in the season. I likewise have often heard my neighbors observe, that some of their cows, though very good in the fore part of the season, dried up of their milk so early, that they were unprofitable, and they should have to put them off; I accordingly found it expedient to find out the cause, if possible: and when I brought to mind the ways that some of my young cows had been kept and milked, I attributed the cause to the milking of them the first season they gave milk; and by many experiments since, I have found that young cows, the first year they gave milk, may be made, with careful milking and good keeping, to give milk almost any length of time required, say from the first of May to the first of February following, and will give milk late always after, with careful milking. But if they are left to dry up of their milk early in the fall, they will be sure to dry up their milk each succeeding year, if they have a calf near the same season of the year; and nothing but extraordinary keeping will prevent it, and that but for a short time. I have had them dried up of their milk in August, and could not by any means make them give milk much past that time in any succeeding year. In 1820, I had two heifers, which had calves in April, and after getting them gentle, I set a boy to milk them for the season, (which is often done the first season on account of their having small teats:) he was careless, and dried them off in August. Although I feel satisfied I should lose the greater part of the profit of them afterwards yet I took it upon me the following year to milk them myself, and give them good feed, but to no purpose. I could not make them give milk much past the same time they dried the year before. I have two cows now that were milked the first year they had calves, until near the time of their calving again, and have continued to give milk as late ever since, if we milk them.

[Further Extracts from Vernon's Treatise on Mulberry Trees, Continued from page 154]

OF THE CHOICE OF SOIL FOR A NURSERY OF MULBERRY TREES, AND OF THE MANNER OF SOWING THE MULBERRIES.

A soil mild, light, and mixed with much mould is the proper soil for a nursery of mulberry trees. New shoots must have ground easy to penetrate. Strong, clayey land does not suit these new plants, unless, by mixing with it a great quantity of sheep's dung and sand, it may be made light and friable. Thus prepared by this manure, and by three dressings with the hoe, or by ploughing it three times, and afterwards levelling the ground, it will be fit to receive the seeds of the mulberry.

Upon two acres of land, or any other quantity, at the will of the proprietor, beds must be made four feet wide, levelled and smoothed with the rake.

On these beds must be traced by a line, eight small furrows lengthwise, two inches wide and very little more than half an inch deep, and at the distance of six inches from one furrow to another.

At the moment of establishing this nursery, it is necessary to be provided with mulberries from the white wild mulberry tree, or else from the Spanish mulberry tree, which are the two most proper kinds for this purpose; they must then be dropped in the furrows at the distance of twelve inches from each other, must be covered from the sides of the furrows, and the beds carefully levelled off with a short toothed rake.

There are two seasons for making nurseries; the spring and the time of the maturity of the fruit. Those who choose to sow the seed of the mulberry in the month of April, must consequently use the dried seed, gathered nine months before, and less apt to sprout. But those who sow the grain at its maturity, enveloped with all the moisture of the fruit which seems intended for its nourishment and to give it, if we may use the expression, its first milk, have generally the pleasure of seeing it put forth with vigor. Besides, the heat of the season, provided the proprietor have the attention to water the plants, will necessarily cause their rapid growth.

OF THE MANNER OF MULTIPLYING MULBERRY TREES BY CUTTINGS.

The soil chosen to receive the slips of the mulberry tree ought to be prepared in the same manner with that for sowing the seed, and which we described in the preceding chapter. The cuttings of the mulberry tree are to be planted as we plant the cuttings of the vine; that is by making furrows by a line at the distance of six feet from one to the other, and by crossing them by furrows at the same distance in order to form squares. A two years old branch of a mulberry tree, having wood of four or five years at one end, must be selected, and the extremity of the old wood must be interred to the depth of about ten inches. The branches, chosen from the white or from the rose mulberry, must be taken off in the spring at the time of the first rising of the sap. Two or three incisions must be made in the joints or knots of the old wood, because this operation will facilitate the shooting of the roots, which always put forth from the joints of the old wood. The cuttings must then be covered with a well manured and pliable earth, and the end of the branch which rises from the soil must be cut off at the third bud from the surface. If rains should not frequently occur after the plantation is finished, it would be necessary to water the plants often. The multiplication of mulberry trees by means of cuttings has the important advantage of a produce of two years in advance over the establishment of a nursery by the means of seed.

OF THE MANNER OF MULTIPLYING MULBERRY TREES BY LAYERS.

To make layers is to force a branch or a shoot of a tree or of a shrub to become itself a tree or a shrub, by putting a branch or a shoot into the ground without separating it from the parent tree. The spring and autumn are both suitable seasons for this operation. There is no precise time for making layers in autumn. Every day of that abundant season is at the service of the cultivator; he has only to choose those that suit him best.—In the spring he is more restrained, for he must wait till the frosts are passed, and till the mulberry be in sap.

The shoots which arise at the foot of a tree;—the young and smooth branches found about the lower part of the mulberry; and other branches that are long and supple enough to be secured in the ground, and lastly the shoots of a young tree whose trunk is not high, and which may be laid as easily as the young shoots of the vine; all these offer abundant resources to the man who has industry to use them. We will now give the manner of performing each of these operations.

1st. If there arise some vigorous shoots at the foot of a mulberry tree, a hole must be dug six or eight inches deep, near each shoot, into which the shoot must be laid, without twisting it, or separating it from the tree. It is then to be secured in its place by crotchets of wood, and covered with good mould, which must be pressed over it, and the end of the shoot which rises above the ground must be cut off above the second bud. It will be further necessary to place by the side of the layer, a stake to mark the place and prevent its being trodden. It must likewise be watered immediately after the operation, and as often afterwards as may be necessary, to maintain about it a proper state of moisture.

2d. The young and smooth twigs among the branches of the mulberry may be passed through a basket or a vase perforated at the bottom, and filled with earth well manured. The twig must be cut off four or five inches above the vase of the basket, and the mould must be kept in a due state of moisture by frequent waterings.

3d. When a mulberry tree is well spread, and the boughs nearest the ground have not been lopped, some of the branches at the distance of six feet from each other, may be bent down and secured in the ground, so that the ends shall not rise more than six or eight inches above the surface. The same attention as to staking, manuring &c. must be pursued for the complete success of this method as well as for all the others. This manner of making layers is perhaps the easiest and most profitable, because the success of a branch may yield several trees, and it proves at the same time the infinite resources and power of vegetation.

If we have any young, grafted mulberry trees, whose trunks are not high, with four or five smooth and vigorous branches, we may open as many trenches, nearly as long as the branches, and eight or ten inches in breadth and depth.—The roots of the little tree are cut off on the side opposite to the trenches; the earth is taken from about the trunk, and the tree inclined towards the openings in order to secure, with less risk of fracture, each branch in its proper place. The trenches are then filled and watered as in the preceding cases. The ends of the twigs are brought about six or eight inches above ground, and a prop is placed near them for their support, and to prevent their being broken under foot.

The young mulberry tree, from which we have made these layers, must be weakened by this procedure; it would droop and perhaps perish if we did not repair its losses. This tree, deprived of half its roots, is nevertheless forced to nourish all the layers. It is therefore necessary to give to the roots which remain, that increase of strength to be derived from manure and water.

All the layers made in these four different ways may be separated from the parent tree in the autumn of the second year. We prefer the autumnal transplantation, provided it do not freeze, to that of the spring. It is unreasonable to expect that a tree should perform two such opposite functions at the same time, as the settling itself by the roots immediately after removal, and the putting forth

new shoots? This is, however, the operation which we require of the spring transplantation, and which is the real cause of the feeble vegetation that attends the first season after the removal. But the autumnal planting offers a more favorable result; because the roots not only become firmly fixed in their position, but put forth before the severe frosts, numerous small fibres, which powerfully contribute to the flow of the sap in the following spring, as it generally appears by the abundance and the vigor of the new wood. Pulpy trees, with a large pith, such as the Madeira walnut or the fig, whose bark when young is so apt to be affected by rigid cold, and even by white frosts, are perhaps the only sorts of trees that ought preferably to be planted in the spring.

After ascertaining that the layers have taken root, they must be cut off four inches from the parent trunk; be taken up carefully with their roots and small fibres, and placed in the nursery, or permanently established in an orchard. In the nursery they must be set at the distance of six feet from each other; and in the following year, by heading them down, four or five layers may be made from each. By these means, one hundred trees may be increased, in four years, to eighteen hundred; for the parent trees, after the layers are separated from them, being replaced in a straight position, secured to a prop, manured and watered, generally retrieve their strength and make productive trees.

If the young layers be planted in an orchard, the same care must be taken of them as when set in a nursery. Trees in the early stages of their expansion, like the growth of young animals, require an abundant nourishment. Four tillages each year with the hoe or the plough; frequent waterings if the season should be dry; manure worked into the ground in October; all this is scarcely sufficient for a new plantation. We must besides, two or three times in the course of the summer, take up the weeds which grow near them, and throw them at the foot of each tree.—We consider these weeds useful not only as a manure, but as a hindrance to the lodgment of insects which dislike the mephitical air arising from vegetables in a state of decomposition.

When the layers are separated and carefully taken from the parent tree, if they be placed in a nursery, they must be set as we have before said, at the distance of 6 feet from each other; but if in an orchard, they must be placed in quincunx order, thirty feet apart.

From the American Farmer.

TO PROMOTE THE GERMINATION OF CERTAIN SEEDS.

Mr Skinner—A correspondent in one of the late Nos. of the Farmer, inquires, what is the best method of propagating certain forest trees, named in his communication. With regard to the ready vegetation of seeds I will mention my experience as to two of the kinds enumerated. *Gleditsia* and *Robinia*, (Honey Locust and Black Locust.) About the time of planting Indian corn, or a little earlier if the weather and ground permit, the seeds may be planted.

Twelve or twenty-four hours before planting, place the seeds in a tub or other suitable vessel, and pour upon them a quantity of *boiling water* sufficient to cover them, and let them stand in it until ready to plant. This preparation of certain kinds of seeds is probably known to many persons, but as it has not, so far as I know, been frequently noticed in print, perhaps it may be proper to give it a place in your excellent paper.

I have tried it with the two above mentioned seeds with the best success, and I believe my father generally practises the same method with Indian corn, which by that means germinates much sooner and of course escapes accidents. I have no doubt that many hard seeds which are difficult in germinating would be essentially assisted by the above process. If this is all well enough known already, omit it. The seeds of white mulberry, I have steeped in *hot*, but not boiling water, with success.

Would not a good article on the means of facilitating the ready germination of seeds be very useful. Many we know are slow and uncertain to germinate readily, the *crætaguses* (Thorn Quicks) for instance, and a year's preparation is rather tedious, troublesome and discouraging to those who would cultivate hedges, &c.

Frost and boiling water are powerful agents in this matter; but who except a few gardeners and nursery-men, know exactly to which of these, (or other agents,) to expose their seeds, or what kinds of seeds will be aided in their germination by them?

Has boiling water been tried upon wheat and other grains, beans, peas, &c. &c.

Dayton, Nov. 24, 1828. JOB HAINES.

From the Western Review.

ON THE OIL OF PUMPKIN SEEDS.

To Dr. C. L. Seeger, Northampton, (Mass.)

Your inquiries respecting pumpkins, which have lately reached me, I hasten to answer to the best of my knowledge.

I understood that pumpkin seeds were pressed like rape seed, and of course cold; when I added "*or like flax seed*," it was because I had never seen flax seed or linseed pressed warm after roasting, as you say it is done with you.

Pumpkin seeds, being very oily, and containing thin oil, require no heat to help the effect of the press. They will yield their oil to the press as easily as almonds, walnuts, and seeds of the melon tribe.

The Harmonists press this oil in the press used for rape seed oil.

I do not think that the pumpkin seed oil can be employed, like linseed oil, for painting. It is too thin and fluid, but it will answer in the instances where walnut oil is employed, being similar to it in that respect, although otherwise much sweeter and less desiccative.

Pumpkin bread and cakes are much used in the interior of the state of Kentucky, as pumpkin pies in New England. The bread is made either by itself or mixed with corn meal, by kneading pumpkins either raw or boiled, and baking them immediately afterwards, without any addition of yeast. It has, therefore, a great similarity to corn bread, and is eaten either warm or cold. It is very sweet and of a reddish color: I cannot say it is very palateable to me, but those that are used to it like it well. You know that corn bread is not liked at first by many persons. I think that the best pumpkin bread is that made by uniting equal parts of corn meal and boiled pumpkins.

Respecting the cultivation of pumpkins, I can hardly give you any additional information. Their culture is well understood all over the country, and all the farmers know how to avail themselves of the facility which they have of growing among corn, without injury to either crop. I do not conceive that any positive advantage might result from their separate cultivation. But manures might be highly beneficial in either instance, and would increase the crops.

I remember the following additional uses which may be made of pumpkins.

1. The cakes, remaining after the oil is pressed from the seeds, are eaten greedily by cattle and hogs.

2. In Europe, they make good preserves of pumpkins, by cutting them in slices and boiling them for a long time in strong syrup of sugar.

3. In the south of Europe, a very good soup is made by mashed or diluted pumpkins with oil, butter, or broth. This dish is called *furlata* in Tuscany. Rice is often added to it.

4. The hard skin of pumpkins, if uninjured, may be used for pails, buckets, baskets, &c. The pumpkins may be made to assume almost any shape, by being confined while young, in wooden or hard vessels, which they will fill gradually, moulding themselves to their shapes.

C. S. RAFINESQUE,
Prof. of Botany and Nat. Hist.
Transylvania University, Sept. 10, 1828.

Lapland glue.—The bows of the Laplanders are composed of two pieces of wood glued together; one of these of birch, (which is flexible) and the other of the fir of the marshes, (which is stiff) in order that the bow, when bent, may not break; and when unbent, it may not bend. When these two pieces of wood are bent, all the points of contact endeavor to disunite themselves; and to prevent this, the Laplanders employ the following cement. They take the skins of the largest perches, and having dried them, moisten them in cold water until they are so soft that the scales may be freed from them. They then put four or five of these skins in a reindeer's bladder, or they wrap them up in a soft bark of birch tree, in such a manner that water cannot touch them, and place them, thus covered, into a pot of boiling water, with a stone above them, to keep them at the bottom. When they have boiled about an hour, they take them from the bladder or bark, and they are then found to be soft or viscous. In this state, they employ them for glueing together the two pieces of their bows, which they strongly compress, and tie up until the glue is well dried.—These pieces never afterwards separate.—*Trans. Stockholm Acad. of Science.*

The Cherokee Phœnix confirms the statement from the Georgia Athenian, describing a species of fly said to be very dangerous to animals. These flies have lately made their appearance in the Cherokee country. The Phœnix also uses the following language in reference to the ravages of this insect.—"We have heard of several animals that have been afflicted by these strange visitants.—But only one case where a living person has been fly-blown has come to our knowledge. This person was still living by the last accounts. It is said whenever these flies penetrate the flesh they cannot, without great exertion, be extricated."

The New York Enquirer says there are 22 piano forte manufacturers in the city of New York, who dispose of 800 piano fortes in a year. Ten years ago all our musical instruments were imported from Europe.

FOR THE NEW ENGLAND FARMER.

CONTRIBUTIONS TO ENTOMOLOGY.

No. VI.

GENUS DYTISCI. [Concluded.]

The Dytisci are said to deposite their eggs in the bodies of dead aquatic animals. Roesel states that they are hatched in ten or twelve days; the larva comes to its growth the same season, when it leaves the water, and forms for itself an oval cavity in the earth; in this it remains about fifteen days before it becomes a pupa, and in fifteen or twenty days more it is changed to a perfect insect.

The larva is elongated, convex, thick or swelled in the middle and tapering towards the extremities; it is of a brownish color above, and whitish beneath. The neck is distinct, the head large, with a pair of powerful curved jaws, that are adapted for suction, being hollow within, and perforated near the tips with an oblong slit. Like most other larvæ, it is furnished with several small eyes, five or six in number on each side of the head. To each of the three first segments nearest the head is attached a pair of slender legs, finely fringed with hairs. There are six spiracles on each side of the body, for the purpose of expiration. The last segment is conical, the sides fringed with hairs, which give it the power of a fin, it is terminated at tip with two conical prominences, each perforated with a spiracle, through which the air is admitted in inspiration. Beneath the tip, and forming an angle with the body are two moveable, slender and short, conical filaments. These caudal processes serve to suspend the larva at the surface of the water, and retain the end of the tail above it, so that the air may enter the anal spiracles when the insect wishes to inhale it. They are called natatory laminæ by Mr. Kirby, and are supposed by him to be employed as oars in swimming; this, however, appears to be principally performed by the vermicular motion of the tail.

Several accounts are given of the voracity of these larvæ. Some of the large species attain to two and a half inches in length, and are said to attack and destroy fishes much their superiors in size. Having fixed their strong curved jaws in their prey they suck their juices through these perforated organs, and afterwards devour their solid parts piecemeal.

Beside those described here, several other Dytisci are found in this vicinity; namely, DYTISCUS *verticalis*, Say, and another equally large species; DYTISCUS *liberus* COLYMBATES *venustus*, c. *fenestralis*, c. *obtusatus*, LACCOPHILUS *maculosus*, HALIPLUS 12-*punctatus*, of Mr. Say; and various other species at present undetermined.

If among the insects which we have already or may hereafter publish as new there are any which have been previously described;—those who are competent to decide are most respectfully requested to communicate personally with us on the subject, and their information will be duly and thankfully acknowledged.

GENUS COLYMBETES.

c. **suturellus*. Beneath black; head and thorax pale testaceous, the former with two triangular spots between the eyes, the latter with an oblong apical ochreous, and (except the margins and suture) with numerous confluent tortuous lines and spots black: pectus pale ochreous; feet pale piceous.

Length between eight and nine twentieths of an inch.

Specimens nine. Extremely like c. *collaris*, Gyllenhall, and may prove to be a variety of that European species, from which it differs, principally, in being much darker beneath, paler above, and of rather larger size.

c. **binotatus*. Beneath blackish, ventral segments piceous at tip; head and thorax ochreous, the former with two triangular spots between the eyes, the latter with two central subquadrate spots black: each elytron with four series of punctures, a pale suture and margin, the disc irrorate with black dots and tortuous lines; three longitudinal series of spots, and a broad fascia behind the middle, obsolete, black.

Length nine twentieths of an inch.

Specimens three. It is possible that this may be the *irroratus* of Fabricius.

c. **tæniolatus*. Ferruginous; head at base and a vertical spot black; thorax greenish black at base and tip, the black portions dilated and confluent in the middle; elytra greenish black, each with about eight irregular series of deep punctures; external margin, interrupted basal fascia, and three narrow lines pale testaceous: all beneath ferruginous.

Length thirteen fortieths, breadth between six and seven fortieths of an inch.

Sufficiently distinct from c. *venustus*, Say, and DYTISCUS *interrogatus* of Fabricius. Specimens six.

c. **discolor*. Black, minutely and obsoletely granulated. Head with two basal piceous spots; elytra fuscous, margin and base pale, epipleura yellowish; three series of setiferous punctures, which are obsolete behind, on each elytron: ventral segments at tip and feet piceous: nails alike in both sexes.

Length over three tenths of an inch.

Specimens five. Appears to differ from all of the species described by Mr. Say.

c. **acuductus*. Oblong oval, black, minutely acuducted; head before, two vertical spots, lateral margins of the thorax, and humerous piceous; pectus and feet ferruginous.

Length over five twentieths of an inch.

One individual in the collection of Mr. Oakes. Easily recognised by the numerous short scratches or acuducted impressions.

GENUS HYDROPORUS.

H. **fasciatus*. Ferruginous, body minutely punctured above, with depressed hairs: antennæ blackish at tip; head with a dilated oblique indentation each side in front of the eyes, and a vertical blackish spot; thorax black at tip and base; elytra black, an abbreviated sometimes interrupted fascia near the base, another trimacular behind the middle, and an apical macula ferruginous: postpectus and abdomen at base blackish, punctures dilated, distinct.

Length over three twentieths of an inch.

Four specimens.

GENUS HYPHIDRUS.

H. **punctatus*. Distinctly and regularly punctured, dull testaceous; head with two dilated frontal impressions; thorax blackish at tip and base; coleoptra fuscous on the disc, with about four obsolete paler maculæ on each elytron.

Length over one tenth of an inch.

Specimens twelve. This insect must closely resemble LACCOPHILUS *punctatus*, Say, but cannot belong to that genus.

GENUS HALIPLUS.

H. **immaculicollis*. Pale ochreous yellow; head and thorax immaculate; each elytron with a dilated basal spot, tip, and suture near it, three submarginal, and two subsutural spots black: The anterior subsutural spot dilated and confluent with the corresponding one on the other elytron: striæ with large black punctures.

Length one tenth of an inch.

Variety. Elytra pale yellow, basal spot wanting, central common spot of the coleoptra dilated, triangular, the others less distinct.

Specimens twenty; and of the variety three. Cannot be mistaken for the 12-*punctatus* and *triopsis*, Say, the former of which is common here.

FOR THE NEW ENGLAND FARMER.

ON THE CULTIVATION OF HYACINTHS, TULIPS, NARCISSUS, &c.

[From Notes taken by an American gentleman while in Holland.]

The proper soil for bulbs, in general, is a light rich soil, mixed with a considerable portion of fine sand; and the compost generally used, is one third fine sand, one sixth rich loom, one third cowdung and one sixth leaves of trees. The two last to be well rotted, and at least two years old; with this mixture, the beds are formed two feet deep, at least, and raised four or six inches above the level of the garden, to turn off rain. The proper time of planting, is in the months of October and November, though it may answer by the first of December—provided the ground remains sufficiently open.

HYACINTHS may be set six inches apart from each other, and each bulb placed in fine sand and covered with it. After the bed is thus planted, cover the whole carefully with earth four inches. When the winter is fairly set in, (say from the 1st to the 10th of December) then cover with leaves, straw, or sea-weed, four or six inches deep, which should be removed early in spring; a part of it, perhaps as early as the 20th of February, and the remainder during March. With too much protection, the bulbs draw up weak and pale, and are materially injured. During their bloom, it will be proper to support the bells by small sticks, and protect them from heavy rains and the sun. The flower stems should be cut off as soon as they have faded, and the beds left exposed until the leaves are nearly dried, when the bulbs should be taken up, the leaves cut off half an inch from the top of the bulb, and then replaced (sideways) with the fibres on and covered with earth, there to dry gradually for a month; when they are to be taken up, cleaned from the earth and fibres, and each bulb wrapped in a separate paper in a dry place, and frequently aired, or to be packed in dry sand. When wanted for the parlor, they should be planted in September, (if to blow early in the winter) in deep narrow pots, six inches in diameter at the top, and about one third deeper than common flower pots. The soil the same as before mentioned, and the bulb to be just covered by it.—They should not be watered from the top, but the pots should stand, twice a week, in saucers filled with water. Let them have as much air and sun as possible, and not suffer them to feel the direct influence of the fire—for heat forces the stem out before the bells have time to form and acquire vigor and beauty. *When the flowers begin to open, give as much water as the earth will imbibe.*

To preserve these bulbs, they should, as soon

as the bloom is over, be turned out of the pot with fibres and earth, and put in a prepared bed in the garden, to be treated afterwards as those growing in open ground. By this mode the bulbs will not be materially injured, and will blow well the second year. Whereas those grown on glasses or forced are seldom good for any thing afterwards.

Single Hyacinths are preferable to most double ones for early flowering in winter; being two or three weeks sooner in bloom. Their colors are more brilliant and the bells more numerous than the double.

Tulips are hardier than the hyacinth, and in open ground may be planted four inches apart, covered two or three inches with earth.

The Polyanthus Narcissus should be planted six inches deep and eight inches apart, and carefully protected from frost, being the most tender of the bulbs. Unless taken up after bloom, it will grow in the autumn and suffer during winter.

Depth and distances. Hyacinths, amaryllis, martagon, and other large lilies, and pæonies, should be planted at the depth of four inches; crown imperials, and polyanthus narcissus, five inches; tulips, double narcissus, jonquilles, colchicums and snow-flakes, three inches; bulbous irises, crocuses, arums, small fritellarias, tiger flowers, gladiolus, and snow-drops, two inches; ranunculus, anemones, oxalis, and dog's-tooth violets, one inch; always measuring from the top of the bulb. The rows should be about ten inches apart, and the roots be placed from four to six inches apart in the rows, according to their size.

Method to bloom hyacinths and other bulbs in the winter season, in pots or glasses. For this purpose, single hyacinths, and such as are designated earliest among the double, are to be preferred. Single hyacinths are generally held in less estimation than double ones; their colors, however, are more vivid, and their bells, though smaller, are more numerous. Some of the finer sorts are exquisitely beautiful; they are preferable for flowering in winter to most of the double ones, as they bloom two or three weeks earlier, and are very sweet scented. Roman narcissus, double jonquilles, polyanthus narcissus, double narcissus, and crocuses, also make a fine appearance in the parlor during the winter. It is a remarkable circumstance of the crocus, that it keeps its petals expanded during a tolerably bright candle or lamp light, in the same way as it does during the light of the sun. If the candle be removed, the crocuses close their petals, as they do in the garden when a cloud obscures the sun; and when the artificial light is restored, they open again, as they do with the return of the direct solar rays.

Hyacinths intended for glasses should be placed in them about the middle of November, the glasses being previously filled with pure water, so that the bottom of the bulb may just touch the water; then place them for the first ten days in a dark room, to promote the shooting of the roots, after which expose them to the light and sun as much as possible. They will blow, however, without any sun; but the colors of the flowers will be inferior. The water should be changed as it becomes impure; draw the roots entirely out of the glasses, rince off the fibres in clean water, and the glasses well washed inside; care should be taken not to suffer the water to freeze, as it not only bursts the glasses, but often causes the fibres to decay. Whether the water be hard or soft is of no great consequence; but soft or rain water is considered preferable, but it must be perfectly clear. Forced bulbs are seldom good for any thing afterwards.

Nosegays should have the water in which their ends are inserted changed, on the same principle as bulbous roots; and a much faded nosegay, or one dried up, may often be recovered for a time, by covering with a glass bell, or cap, or by substituting warm water for cold.

LONG ANGLO-MERINO WOOL.

The British Society for encouragement of arts, manufactures and commerce, have awarded a premium to Charles Callis Western, Esq. M. P. for a specimen of long fine Anglo-Merino Wool.

In a communication to the Society, Mr Western thus describes a sample of this wool;—"The wool will be of three years' growth next clipping time; I took it off this morning from the backs of two wether sheep. I drew it from the skin with quite as much difficulty, as if it had been of one year's growth, and with as much pain to the animals. You will observe the strength and elasticity of the wool, and the impossibility of discovering any difference in each successive year's growth. I estimate the weight of one fleece at 25 lbs.; the other at 28 or 30 lbs. in the grease.

The food of the sheep has been according to the season, tares, and clover, green grass, hay, turnips, mangel-wurtzel, and oats. Weight of the sheep alive, 239 lbs.; another 244 lbs.; dead one 158 lbs.; the other 149.

I am more and more convinced, I am right in the object at which I aim, that of the growing long, fine, strong Merino wool for combing. I am satisfied it is practicable, that the farmer who applies his attention and skill to this subject, will find an adequate return in the sale of wool and mutton.

Mr Western says in a subsequent communication,

"The principal object that I had in view was to make known the curious fact, that the animal (Anglo-Merino sheep) will carry its fleece in all its strength and beauty three years. I have produced the article such as was never seen or contemplated before, most people supposing that sheep shed their fleeces every year.

I do not propose the wool should be more than two years' growth which would require one year's cutting. The sheep should be wethers, and put up at about 16 or 18 months old."

TO KINDLE A COAL FIRE.

Let the stove or grate be empty or nearly so; put in a few blocks of dry wood, or a handful or two of charcoal, in the bottom, set fire to these and cover them over with lumps of coal about the size of a walnut; shut the stove door, or put up the blower, and in five minutes the whole will be ignited, when the stove or grate is to be filled up with coal. If the grate is of a proper size, and the draft properly regulated, a supply of coal every twelve hours will keep the fire from going out from one year's end to the other. No person need unless he chooses, let his fire go out more than once in a year.

We will take this opportunity of correcting an error, which seems to be generally entertained, that our coal requires a very powerful draught to keep it in a state of ignition. After it is once ignited, nearly the reverse is the fact. It requires a quick draught at first until the fire is lighted, that is if you are in haste to have the room warm, but not otherwise, and then the draught necessary to ignite a wood fire is amply sufficient for one made of anthracite coal. There ought to be some mode of quickening the draught in every convenience for using stove coal; for the facility of speedily kindling and increasing the fire. But when the fire is once ignited, no more draught ought to be applied to it than will keep the coal in lively combustion. There are but few chimneys which have not more draught than is necessary. One other matter ought to be observed; the bottom of the grate should not be more than four or five inches from the floor.—*Miner's Journal.*

NEW YORK INSTITUTE.

We understand that the expected Mulberry Seed, which this Institute intend to distribute, gratuitously, for the culture of the white Mulberry, the leaves of which, used as food, insure from Silk Worms the fairest silk, has been received from France. We believe it is intended to call a meeting of the Institute, to furnish instructions of an ample kind for their efficient cultivation, and to take immediate and energetic measures to insure a handsome crop of "seedlings" in the spring, so as to interest agriculturists in this country generally in management of *Silk Worms.—N. Y. Statesman.*

A new and valuable invention.—We have before us specimens of *paper manufactured from straw, or hay,* which are worthy of examination, not only as a matter of curiosity, but as the evidence of a most valuable improvement in the arts. The inventor of the process which is applied chemically, is Col. Wm. Magaw, an ingenious and respectable citizen of Meadville, Penn.

He has produced these specimens from partial trials, but he is now erecting works for an extensive manufacture of paper from this material. The paper already produced, is wrapping and pasteboard, which is of a good quality: but we understand that it will not be confined to the coarser kinds. The advantage of the improvement to consumers, may be estimated from the single fact that it reduces the price more than one half, the qualities being equal.—*Albany Argus.*

The administration of Indian Affairs is about to undergo a salutary reform. Governors Clark and Cass are directed by the Secretary of War, to prepare a report on the subject, to be submitted to Congress. From their intelligence and experience on matters connected with the subject, a valuable and able public document may be anticipated.

The rudeness of Dr. Parr to ladies was sometimes extreme. To a lady who had ventured to oppose him with more warmth of temper than cogency of reasoning, and who afterwards apologised for herself by saying, "that it is the privilege of women to talk nonsense." "No madam," replied Dr. Parr, "it is not the privilege, but their infirmity. Ducks would walk if they could; but nature suffers them only to waddle."

An idea prevails, that animal food is indispensable to sustain the vigor of the body. A London coal-heaver must have his ale and beef. An Arab carries his load across the desert, and lives on dates and milk, or bread and oil; he runs faster, and lives longer on this simple diet than your beef-eaters.

NEW ENGLAND FARMER.

BOSTON, FRIDAY, DEC. 12, 1828.

FIRE PLACES.

An open heart and a liberal hand are much better than an open house and a large fire place.—New England fire places, and other contrivances for warming apartments, are not, generally speaking, indications of superior skill in the useful arts, nor evidence of paramount acquisitions in the details of practical philosophy. One would think that the warmth generated by the combustion of wood, or other fuel was considered as a nuisance, and that the principal objects of our culinary fires were to heat the atmosphere, and bring on such a thaw as would soonest break up the sleighing. In pursuance of this plan, we (that is, some of us) stick our stoves in the throat of our chimneys, and turn the heat out of doors with all practicable expedition. In lieu of all this, we advise you to have a good deal of stove plate and pipe in your rooms which you wish to warm, and let the pipe go round and round till it has distributed all the heat it is capable of receiving, in the apartment, instead of conducting it to the open air by the shortest possible route.

LARGE CATTLE and LIBERAL PREMIUMS.

John L. Boylston, Esq. of Princeton, Mass. exhibited at the last cattle show at Brighton, cattle of the following description, among others:

One pair of two years old steers of the Holderness breed, which weighed	2,254 lbs.
One bull, only 14 months old, which obtained the first premium in 1826, weighed - - - -	1,014 lbs.

The amount of premiums, which have been awarded to the above named gentleman this year, for his fine stock exhibited at Worcester and Brighton, including his premium for butter is 174,20 dollars.

DRILL HUSBANDRY, or ROW CULTURE.

Much has been said and written in favor of drill or row husbandry, for grain and grass as well as Indian corn, potatos, &c. In this kind of culture, wheat, barley, and oats are planted like peas and beans, (in rows) and the soil tilled with the plough, horse hoe, or hand hoe, while the plants are growing. It was introduced into England by Jethro Tull, who wrote largely and repeatedly on the subject. Dr. Deane, however, in his *New England Farmer*, stated his doubts, whether that sort of culture would prove profitable in this country; [see article, *New Husbandry*—Wells & Lilly's edit.] and the writer of the article *Agriculture*, in the Edinburgh Encyclopedia, states his opinion of drill culture as applicable to Great Britain in the following terms:

"The culmiferous grains of wheat, barley, oats, and rye may be raised more abundantly, and at less expense, according to the old fashioned, or broad cast system, than by what is called the row husbandry. When these grains are drilled, they are greatly exposed to the weather, and liable to be hashed and broken down by every wind.—They also tiller or stool [branch out] so long as any interval remains for the spreading of their roots, which occasions an inequality in the ripening of the grain of considerable importance to the manufacturer. From these circumstances we are led to believe, that the row husbandry cannot be profitably exercised with any of the culmiferous varieties [such as wheat, rye, barley, oats, &c.]—though with the leguminous ones of beans, turnips, potatos, &c. (plants which probably derive a large portion of nourishment from the air, or at least cannot be cultivated to advantage where a free circulation of air is wanting) the row husbandry is not only beneficial in the first instance, but of important use towards cleaning the ground, and preserving it in good condition afterwards.

Beef Market Day.—A gentleman from Vermont has made a suggestion, that the purchase day for beef cattle at Brighton, should be changed from *Monday* to *Wednesday*. This arrangement would make a saving of expense to those drovers who conscientiously observe the Sabbath.

FOR THE NEW ENGLAND FARMER.

CRAB AND APPLE HEDGES.

Mr. Editor.—I have long been a reader of your useful paper, and have repeatedly enjoyed the *Yankee's privilege* of asking questions through this medium. Permit me to ask if the apple tree is known to be in use to any considerable extent, as a substitute for the thorn for hedges? And, whether it may not serve the same purpose as the thorn, and at less expense?

An answer to the above would be gratefully received by your obedient servant,

E. F. WOODWARD.

Newton, December 10, 1828.

By the Editor. European writers have recommended crab trees and apple trees as suitable for hedges; and McMahon says "the common wild thorn *crab* will make an excellent ground, or ditch hedge, and will thrive in a poorer soil than the thorn; and hedges raised from the pippins of apples do tolerably well and form strong fences;—the former is raised from the pippins, and the latter can be propagated in abundance by sowing the pumice *very thick* immediately after being pressed for cider, on a bed of good ground properly prepared, and covering the whole with fine light earth) near an inch deep; a few plants will appear soon after sowing, but a great crop will come up in the spring, which may afterwards be used for stocks to graft on, and also for hedges, where more suitable kinds cannot be had."

Birch, beech, poplar, alder, locust, cedar, hemlock, and many other kinds of wood have been used for hedges, as well as the crab tree, and apple tree. They all have their advantages and disadvantages, and the nature of the soil should be taken into consideration in the choice of hedge plants. We have never seen a hedge of apple tree or crab tree plants, but both have been often recommended by writers on agriculture. They would, however, in this country, be liable to some incidents which a cultivator should take into consideration before he attempts to make live fences of such materials. The borer, the caterpillar, and the canker worm are to be guarded against in hedges composed of apple or crab trees. The plants must be pruned, plashed, &c. and would require a good deal of clipping in order to make them present such a barrier of limbs that cattle and especially hogs, might not crowd through them. On the other hand their fruit, and their wood, valuable in the hands of the turner, as well as for fuel would afford compensation for considerable extra trouble and expense. Our present impressions on the subject of plants for hedges are in favor of the buckthorn, *(Rhamnus catharticus)* which has been successfully cultivated for that purpose, by E. H. Derby, Esq. of Salem, Mass.—See New American Gardener, page 56.

The prime principles of agriculture.—1st. The soil ought to be kept dry; or, in other words free from all superfluous moisture. 2d. The soil ought to be kept clean, in other words free from noxious weeds. 3d. The soil ought to be kept rich; or in other words, every particle of manure, which can be collected to be applied, so that the soil may be preserved in a state capable of yielding good crops. An agricultural code of this kind is not only a true one, but has the particular merit of being simple and distinct, and may be understood by the dullest capacity. Were it carried into execution—were the operations of farmers regulated by its tenets—were their endeavors constantly directed to keep the land in their possession dry and clean, and as rich as possible, then the country would be progressively improving. These are the fundamental principles of agriculture, though several other things, such as rotations of crops and the like, may be regarded as minor or inferior

SALIVATION OF HORSES.

C. S. Rafinesque, Prof. of Botany and Natural History in Transylvania, in a communication published in the American Farmer, says, that "two kinds of weeds, which grow occasionally in meadows and pastures, produce this disorder whenever they are accidentally eaten by horses and cattle, together with clover or grass. Sheep and hogs never eat them. The first and the worst is the *Euphorbia hypericifolia*, a small milky plant with opposite smooth leaves and very small white flowers. The second is the *Lobelia inflata*, or asthma weed, a larger plant, with alternate hairy leaves, blue flowers, and swelled seed vessels.—Both have the leaves ovate, oblong, and slightly toothed.

"They both blossom at the end of the summer, when of course they are largest and most detrimental. Being mixed with the second growth of clover and grass, they sometimes become entangled thereto, and are eaten by horses, who would probably reject them otherwise. They may likewise become mixed with the second crop of hay, and be eaten with it by horses. Hence has arisen the vulgar opinion which ascribed this disorder to the second growth of clover.

"Both the above plants have energetic properties. All the species of the genus *Euphorbia* are strong drastics, and the *Lobelia inflata* is little inferior to said genus in energy; it has been usefully employed in the cure of asthma and other disorders; it was one of the Indian medical plants. They produce a slight salivation even in man.

"Some other plants may have similar salivating properties, but the two above mentioned are the most common, being found almost all over the United States. They are not uncommon in Kentucky.

"By attending to this, it will be easy to prevent the disease, since they are both annual plants, which may easily be destroyed in the meadows by pulling them up before they ripen their seeds. Should they grow too thick, horses and cattle should not be allowed to pasture where they grow, and the second crop of hay should be cut rather early (when the weeds are in blossom) and burnt on the ground.

"Should the horses and cattle happen to eat

them notwithstanding, and be attacked with the the salivation, they may be cured in a single day by feeding them plentifully with cabbage leaves—which appears to be an effectual antidote against this peculiar disorder.

"If no cabbages should be at hand, the leaves of turnips, radishes, mustard and such other plants of the cruciferous tribe, might probably answer as well.

"I venture to hint that cabbages, and the cruciferous plants might, perhaps, become an efficacious remedy in the morbid salivation brought on man by an excessive use of mercurial preparations, tobacco, &c. It is by similar analogies that the materia medica is often enlarged, and effectual remedies are destroyed or succedaneous palliatives adopted."

OPIUM.

The Opium of commerce is prepared from the *Papaver somniferum*, or white poppy, so named from the whiteness of its seeds. Opium is merely the milky juice of the plant inspissated, and blackened by drying. It is obtained by making incisions in the capsules every evening, and in the morning the sap, which has distilled from the wound, and become thickened, is scraped off, and being afterwards worked by the hand in the sunshine, is formed into cakes of about four pounds weight each. The quantity of this drug used for medical and other purposes is immense. Six hundred thousand pounds are said to be annually exported from the Ganges alone.—*Drummond's First Steps to Botany.*

Candles and oil.—Formerly when candles were high and oil low, the latter was considered the cheapest light. At the present time candles are ten cents for dipts, and eleven for moulds;—and oil is dear. Tallow light is now considered the cheapest.

Perkins' Plates—No better evidence can be required, that the monied interest approve of Perkins' Bank bills, than the fact that Major A. Perkins has printed for 127 banks, the bills of which have never, in a single instance, been successfully counterfeited.

FINE VEGETABLES.

Mr Russell—

In the Farmer of Oct. 24th, I noticed an account of a crooked neck Squash, raised in Salem, which weighed between 40 and 41 lbs.; also another raised in Taunton, which weighed 34 lbs. *Kennebec beats them both.* I have a crooked neck Squash, raised in this town, from seed purchased at your office, which weighs now *fifty-five* lbs. It measures from the centre of the stem to the centre of the blossom, 5 feet 2 1-2 inches. Its measure around the largest part, 2 feet 6 1-2 inches; at the smallest 21 1-2 inches. It was taken from the vines 3 weeks since, and the man of whom I bought it, said it then weighed 60 lbs. The correctness of this I cannot vouch for, but I am certain it now weighs by Dearborn's balances 55 lbs good weight. Yours, &c.

Hallowell, Nov. 29, 1828. F. GLAZIER.

TOMATOS.

I was very glad to see the articles on cooking *Tomatos*, in the Farmer of the 31st of Oct.; but neither of them is exactly what I want. I wish to see a recipe for cooking them as I have seen them on the table in Philadelphia and Boston. I think they call it *Tomato Sauce.* As near as I can recollect it was of about the consistency of boiled squash, and eaten in the same way. I should think the skin only was taken off, and mashed up with the seeds in. Whether it was boiled or stewed, and how, is what I wish to know. It is too late for this year, but I should like to see such a recipe before they are in season again. I raised some of the first Tomatos from the seed I had of you, last spring, that were ever seen here. I made some catsup of them by a recipe in vol. vi. of the Farmer, which I prefer to any catsup I ever bought. F. G.

☞ We shall feel under obligation to any person, who will furnish us with an article on the various modes of cooking this wholesome vegetable, which is now coming into general use. Editor.

ADVANTAGES OF THOROUGH CULTIVATION.

That more is to be gained by cultivating a small spot of ground well, than a large parcel indifferently, is a truth illustrated by the following apologue from a Roman author:

A vine dresser had two daughters and a vineyard; when his eldest daughter was married he gave her a third of his vineyard for a portion; notwithstandiug which he had the same quantity of fruit as formerly. When his youngest daughter was married he gave her the half of what remained, and still the produce of his vineyard was undiminished. Columella. lib. iv. cap. 3. Pliny mentions a freedman, who having much larger crops than his neighbors, was accused of witchcraft, and brought to trial. He produced in the forum a stout daughter, and some excellently constructed iron farming tools, with his oxen, and said "These, Romans, are my charms." He was acquitted.—*Pliny's Nat. His.* xviii. 6.

About 326 cargoes of lumber arrived at Providence from Maine in the season of 1827. This article is carried into the very interior of Massachusetts on the Worcester canal. It was no unjust observation to say, that the Worcester canal has completely tapped the heart of that state.—*Noah's Inquirer.*

The Morris Canal proves of great advantage to New Jersey. Dover, a little manufacturing village of 20 houses, pays indirectly and directly $7000 a year, for the transportation of articles which must pass the canal, when finished.

A writer in the American Farmer has suggested the propriety and utility of digging a canal from Buffalo to Detroit, along the shore of the lakes.—He says it would afford a cheaper transportation than the navigation of lake Eris now gives.

Four years ago, eight counties in Pennsylvania, sent down the Susquehanna in one season, 823,000 bushels of wheat, 18,500 of clover seed, 10,350 barrels of whiskey, besides much pork. The trade is doubled since that time.

White Mulberry Seed.

This day received, a few pounds of warranted genuine White Mulberry Seed, raised in Coventry, Con. this season, and saved with care expressly for us—For sale by the lb. or ounce.

Shallots for fall planting, Tree and Potato Onions.

Roots of the Pie-Plant, or Tart Rhubarb.

A large supply of the roots of the *Rheum Undulatum*, or Tart Rhubarb, or Pie-Plant, an excellent article for summer use. (See N. E. Farmer, vol. vi. page 290, and page 11 of this volume, and Fessenden's New American Gardener, article *Rhubarb*, for its culture and uses.) The roots are in fine order for transplanting this fall. Price 25 cts. per root

Garden and Field Seeds.

The largest collection and variety of Garden, Field, Tree and Herb Seeds to be found in New England, at wholesale and retail. The Seeds are all raised in this vicinity, expressly for this Establishment, by careful and experienced growers, and are warranted pure and fresh. Country traders supplied with boxes of prime seeds, for the retail trade, on liberal terms. A pamphlet catalogue (2d edition) of our Seeds, Trees, &c. is published and will be forwarded gratis to any one who will send for it.

Orchard Grass Seed.

A few more bushels of this valuable Grass Seed, growth of 1828. Also, Lucerne, White Clover, Fowl Meadow, and every other kind of Grass cultivated in New England.

Seed Potatos.

A few bushels La Plata or Long Red Potatos, raised by Mr Gourgas of Weston; selected for seed, of a uniform size, and much improved as to their earliness, by the careful attention of Mr G. For sale at the

New England Farmer Seed Store,
No. 52 North Market, Street—Boston.

Gunpowder, &c.

Du Pont's Gun Powder, at 23 to 50 cts. per pound Shot Balls Flints and Percussion Caps.

Also, Alum Refined Salt Petre Blue Vitriol, &c. constantly for sale at the *Depont Powder Store*, No. 65 Broad street—By E. COPELAND, Jr.

☞ The Du Pont sold as above, is warranted first quality—and is marked "*E. Copeland, jr. Boston,*" on the head of the cask if March 14

Seeds for the West Indies.

Merchants, masters of vessels, and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from $4 to $5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

Field Peas.

A consignment of 50 bushels of Field Peas, from Vermont, of the growth of 1827, in good order. They will be sold by the tierce at $1.75 per bushel.

Oat Meal, &c.

Fine Oat meal and Oat Flour, Hulled Oats, Hulled Barley, Barley Flour, &c. for sale by the barrel or less quantity, direct from Stevens' Mills, Vermont.

American Tree Seeds.

For sale, a variety of Seeds of Forest Trees, Shrubs, &c. mostly native American kinds, and suitable for sending to Europe, or for cultivation here. Price 25 cts. a paper. They were gathered by a gentleman familiarly acquainted with the sorts, expressly for us. They will be sold by the single paper, or packed to order, in any quantity.

Also, Peach and Almond Stones, and many other valuable Fruit and Forest Tree Seeds for planting this fall, a catalogue of which may be had gratis at this place.

New England Farmer Seed Store,
No. 52 North Market Street—Boston.

PRICES OF COUNTRY PRODUCE.

		FROM	TO
APPLES, best,	barrel.	3 00	3 75
ASHES, pot, first sort,	ton.	122 00	125 00
Pearl, first sort,	"	125 00	128 00
BEANS, white,	bushel.	80	1 00
BEEF, mess,	barrel.	10 00	10 50
Cargo, No. 1,	"	8 50	9 00
Cargo, No. 2,	"	7 50	7 75
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	"	7	9
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	8 50	8 62
Genesee,	"	8 00	8 50
Rye, best,	"		
GRAIN, Corn,	bushel.	68	70
Rye,	"	68	70
Barley,	"		70
Oats,	"	30	33
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	85	90
PLAISTER PARIS retails at	ton.		2 75
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	"	13 00	13 25
Cargo, No. 1,	"	13 00	13 50
SEEDS, Herd's Grass,	bushel.	2 00	2 25
Orchard Grass,	"		4 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		5 00
Red Top	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	11	12
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	42	50
Merino, full blood, unwashed,	"	23	28
Merino, three fourths washed,	"	35	40
Merino, half & quarter washed	"	33	35
Native, washed,	"	28	30
Pulled, Lamb's, first sort,	"	42	47
Pulled, Lamb's, second sort,	"	28	33
Pulled, " spinning, first sort,	"	33	37

PROVISION MARKET.

BEEF, best pieces,	pound.	10	12
PORK, fresh, best pieces,	"		6
whole hogs,	"		6
VEAL,	"		6
MUTTON,	"	2	10
POULTRY,	"	8	10
BUTTER, keg and tub,	"	14	16
Lump, best,	"		20
EGGS,	dozen.	16	18
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		40
POTATOS,	"		50
CIDER, [according to quality,]	barrel.	2 00	3 00

MISCELLANIES.

From the New Bedford Mercury.

INDIAN ANTIQUITIES.

MESSRS. EDITORS—In the prosecution of the labor pursued on the farm of Mr RODMAN in the construction of a mill dam and race, the workmen have exhumed many skeletons of the aboriginal inhabitants of our land. They are found in little groups, over a wide extent, at considerable distances from each other, and buried in different positions. The ground is near the shore, and from the immense quantities of shells that cover it, must have been, at a former period, a favorite resort for the wandering children of the forest, to collect the food which at their short seasons formed their principal support.

During these visitations, the lot of humanity has overtaken many, and their relics of mortality have been deposited on the spot which witnessed their separation from their tribes. If there ever were any external evidences of this place of sepulture, they have long since been levelled with the adjacent surface; for the spot being on high gravelly land, agreeably to the custom of *our* Ancestors, was the first in the neighborhood to claim the honors of the plough and the sickle; and has been gleaned until exhausted nature refused her wonted products. That there was a difference in the rank which these silent memorials of ages gone by, held among their cotemporaries, is indicated by the care which they seem to have excited in the last offices performed for them. Some were found in a sitting posture; others lying horizontally, with their heads towards the setting sun; some, without any accompanying tokens of respect, while others seem to have claimed uncommon honor. I have before me, a skull and jaw bone, with several of the vertebræ, which appear to have belonged to a herculean frame, in a state of comparative preservation. The less durable relics crumbled to dust, on being exposed to the air. By their side were found a pipe well filled with decayed tobacco, several spoons, ear rings and chains of minute size, of copper, carefully wrapped in the skin of some beast, no doubt originally forming the pouch of the owner, together with cloth, the threads of which are manifest.—And with the same care, the bones of a small animal, some of which resemble the head of a tortoise, are preserved.

From the appearance of the teeth, their possessor must have lived to old age; and perhaps was of the race whom "Uncas" describes when he says, "once we slept where we could hear the salt lake speak in its anger;—then were we rulers and Sagamores in the land."

Seldom compute a man's wealth by his mode of living, dress, or the company he keeps.

If a man cannot pick up knowledge enough of the world in a year to satisfy him, he may in an hour discover enough to sicken him.

When silence is the trick of villany, it operates as fatally as slander or reproach.

Where there is too much anxiety required to keep a treasure, *there* possession is a curse.

Contemn riches, and thou shalt be rich; contemn glory, and thou shalt be glorious; contemn thy enemies, and thou shalt overcome them; contemn slothfulness, and thou shalt enjoy rest and quietness.

If you have no principles, you can have no character; acting in conformity to certain well digested rules, proves principle; the exercise of principle constitutes character.

He who bears and forbears, will always be a valuable member of society, whatever may be his situation in life.

Man discerneth another's faults easily, but his own very badly, because in another's case his heart is quiet; in his own case, troubled, and a troubled heart cannot consider what is good.

Deacon Solomon Slow.—Deacon Slow had three sons who were, as Deacons sons are apt to be, very roguish. They were in the habit of poking fun at an old ram, who endeavored to make his share of the sport by butting them over, a kind of fun which he often manifested a disposition to play off upon the Deacon as he marched down to salt the flock. The Deacon's sheep-pasture was upon the Shawsheen river, which is narrow but deep, and the pasture terminated in a precipice which is 15 feet above the water; the boys after they had exhausted all other fun upon the ram, were in the habit now and then of squatting on the edge of the precipice, and darting a hat at him, upon which he would come with blind fury thereat. The boy who held the hat, could easily leap aside, and the exasperated ram was quickly cooled by a plunge headlong down the precipice, into the stream.—At this trick they were one day caught by the Deacon, their father, who took them into a thicket close by and anointed their backs thoroughly with the oil of birch—an excellent application in such cases made and provided. It is not always effectual, however, and in this case the disease was not cured; the boys were a few days after waiting round the place in order to repeat the joke, but on beholding their father coming at a distance with his basket of salt, they hid in a thicket. Slowly came Deacon Solomon Slow, and after he had scattered his salt, he stood upright, and thought within himself, that it would be amusing to see the ram bolt over the precipice into the river. He saw no one nigh, and taking off his broad brimmed hat, he made demonstrations, which at once attracted the notice of the lord of the flock, who set out as usual in full speed. The Deacon had squatted close to the edge—and, as he saw the ram bounding along, he pictured to himself the ridiculous figure the silly sheep would make bounding with a splash into the water—he began to smile but in the midst of his delight at the ram's ridiculous appearance, he forgot to jump aside, and the beast butted him off with a splash into that water where he meant the silly sheep should have gone. The boys ran out clapping their hands "you've got it, dad"—"you've got it, dad" in all the extacy of revenge. Deacon Solomon Slow, crawled out from his bath with a visage longer than he had ever worn before.—*Galaxy.*

One of the most powerful causes of natural poverty seems to be gradually removing from society and falling into disuse—the practice of making ardent spirits a common daily drink in families.—No man accumulates a fortune without paying particular attention to *little gains*—and the experience of thousands can testify that poverty may come by *little losses.* It availed but little how hard many of our farmers labored, or how meanly clothed they went; the dram bottle sprung a leak, and each drop went to make up a drop of gold. Men, whose eyes would have glistened with perfect content, if they could have laid up one hundred dollars a year from the gain of their husbandry, have spent two hundred for moisture, and found themselves still dry at the end of the season. Remove this evil entirely, and the united streams of increased gain, accumulating from every family in the middle and lower walks of life, will swell to a river of plenty.—*Boston Palladium.*

The Dedham paper states that in every case of criminal conviction, at the late term of the S. J. Court in that place, the convict was under the influence of ardent spirits when the crime was committed.

Great sale of Wool.

ON THURSDAY, DECEMBER 18, AT 10 O'CLOCK,
At the Hall over the New Market.

219 bales Saxony WOOL, consisting of first and second Electoral—first and second Prima, Secunda, and Tertia.
246 bags Leonessa Sorianna Segoviana Spanish Wool.
130 bags Portuguese Wool.
420 bags (about 76,000 pounds) American Fleece Wool, among which are some choice lots of selected Saxony and full blood Merino fleeces.

Catalogues will be ready for delivery and the Wool may be examined three days before the sale.

Coolidge, Poor & Head—*Auctioneers.*

MUNROE & FRANCIS have just published the 2d edition the House Servants' Directory, or a Monitor for Private Families; comprising hints on the arrangement and performance of Servant's Work, with general rules for setting out Tables and Sideboards in first order. The art of Waiting in all its branches; and likewise how to conduct Large and Small Parties with order; with general directions for placing on Table all kinds of Joints, Fish, Fowl, &c &c. Nov. 28.

SUBSCRIPTION,

For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.

Mr Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty-five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordelais, Clerac, and Buzet, departments of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1828.

Mr A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1-2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1-2 cents for less than one 1000; and 18 cents for less than 50 roots. Payment to be made on delivery of the roots. Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 85 Wall street; Boston, E. Copeland, Jr—Albany, R. M'Michael—Philadelphia, Van Amringe—Baltimore, Willard Rhoads—Washington City, Wm. Pairo. Richmond, Davenport, Allen & Co. Savannah, Hall, Shapter & Tupper—New Orleans, Foster & Hutton Charleston, (S. C.) J. & J. Street Co. Mr A. Loubat's book on the Culture of the Grape Vine, and on the Making of Wine, may be found at the principal booksellers of the United States; and his agents will furnish them gratis to subscribers. tD12.

MUNROE & FRANCIS have just published the 2d edition of a work called Seventy-Five Receipts for making Pastry, Cakes, and Sweetmeats. By a lady of Philadelphia. With a series of miscellaneous receipts for Dishes in use at Supper Parties: also, a complete list of weights and measures, whereby weight can be ascertained by measure.

Winter Keeping for Horses in the vicinity of Boston.

Where the most faithful care may be relied on, may be had on application to Major Samuel Jaques, Charlestown, or Mr. T. J. Niles, School Street, or to Mr. Russell, Publisher of the New England Farmer. An early application is desirable.

Published every Friday, at $3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.